**Andiamo Series**

**Wood Pizza Ovens**

*Wood-Fired Cooking Where You Want It*

The Andiamo Series is a family of fully-assembled pizza ovens with a metal enclosure and stand that are easy to move. These wonderful ovens deliver a true Italian wood-fired cooking experience where you want it. Featuring an attractive metal gabled enclosure, stand, and locking casters, the Andiamo ovens require zero set-up and they can be easily rolled into place—whether it is onto a patio, or out of the garage for a mid-winter pizza party or roast turkey.

Like the other Forno Bravo assembled ovens, the Andiamo Series takes advantage of high-tech refractories and space-age insulators to deliver outstanding cooking performance and durability. The Andiamo ovens provide the ultimate balance of being big enough for serious cooking—while staying small enough to be easily moved where you want it.

The Andiamo ovens are available in two sizes: the Andiamo60 offers a 24” cooking floor, while the Andiamo70 delivers more cooking space with a 28” cooking floor. Both ovens features a 6” oven landing, which is perfect for keeping food warm, and for resting pots and roasting pans.

Like all Forno Bravo assembled ovens, the Andiamo ovens are the right choice for homeowners who do not have the space, time or budget for a larger wood oven, but who still want to enjoy authentic wood-fired cooking, Vera Pizza Napoletana and hearth bread.

The ovens include a traditional Italian-style vent and chimney. The chimney is essential to proper oven operation, allowing efficient heat movement for authentic high-heat cooking. On a practical note, it keeps hot air and smoke away from the chef, and keeps the front of the oven less sooty.

The Andiamo oven's attractive and weather-proof enclosure, stand, and casters comes fully assembled, so there is nothing to set up. You just roll it out of the shipping crate. And the enclosure and stand are both powder-coated for years of rust-free use.

Using commercial-grade refractories and insulators, the Andiamo ovens combine fast heat-up (as quick as 20 minutes) with excellent heat-holding capabilities. The outer shell of the oven stays cool, while the oven chamber easily maintains 750°F plus, to bake authentic Italian pizza in two minutes.

The oven includes a powder-coated steel door with a thermometer. Oven tools are available as an option.

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**The Andiamo Oven**

<table>
<thead>
<tr>
<th></th>
<th>Cooking Surface (in)</th>
<th>Area (in²)</th>
<th>Heat up (min)</th>
<th>Pizzas (10”)</th>
<th>Bread (lb.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Andiamo60</td>
<td>24”x31”</td>
<td>452</td>
<td>20</td>
<td>1</td>
<td>10</td>
</tr>
<tr>
<td>Andiamo70</td>
<td>28”x35”</td>
<td>615</td>
<td>20</td>
<td>2</td>
<td>14</td>
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</tbody>
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**Andiamo Oven Configurations**

Andiamo60—24” oven with metal stand
Andiamo70—28” oven with metal stand

744 Neeson Road
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Oven Specifications

Andiamo60
Internal cooking floor: 24”x32”
Oven landing: 6” deep
Oven opening: 16” wide x 9.5” high
Oven dimensions: 33”wide x 34” deep
Weight: about 450 pounds

Andiamo70
Internal cooking floor: 28”x36”
Oven landing: 6” deep
Oven opening: 16” wide x 9.5” high
Oven width: 37”wide x 38” deep
Weight: about 600 pounds

Oven Photos
Oven Dimensions

Forno Bravo
Andiamo70

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